

Combi-steam cooker



Operating instructions
Tips on settings, RegenerateOmatic, BakeOmatic, Soft roasting

Tips on settings

Symbols used

	Operating mode
	Cooking space temperature
	Preheating until the cooking space temperature is reached
	Food probe temperature
	Duration in minutes
	Duration in hours
	Level
	Accessories
	BakeOmatic: <ul style="list-style-type: none">AX Food group

Operating modes

Press the button	Operating mode	Press the button	Operating mode
1×	Steaming	4×	Hot air
2×	Regenerating	5×	Hot air humid
3×	Professional baking	6×	Hot air + steaming

Optimal use

The cooking space temperatures and levels given in recipe books are in part unlikely to be optimal for this appliance. The following tables serve as a guide to help you get optimal use out of your appliance.

- When using the  or  operating modes, place the stainless steel tray underneath the perforated cooking tray or wire shelf to catch food spills and collect condensate.
- When using the  operating mode, use a dark enamelled tray or a black tray or tin for crispy results.

 The entry in the  display column only applies when preparing food using the BakeOmatic programme.

- Use the  adjusting knob to select and start BakeOmatic.
- See also the advice in the **BAKEOMATIC** section of the operating instructions for the appliance.

Vegetables				mins.		
Leaf spinach		100	no	5-10		
Green beans		100	no	30-40		
Cauliflower, whole		100	no	15-20		
Cauliflower, florets		100	no	10-15		
Broccoli		100	no	20-25		
Chicory		100	no	35-45		
Dried string beans, soaked		100	no	15-20		
Fennel, chopped		100	no	20-30		
White cabbage, chopped		100	no	10-20		
Carrots, chopped		100	no	15-25		
Mange-tout		100	no	10-20		
Kohlrabi, chopped		100	no	10-20		
Swiss chard, mangold		100	no	30-45		
Corn on the cob		100	no	8-13		
Sweet pepper		230	yes	1		
Skinning sweet pepper		100	no	30-90		
Beetroot		100	no	25-30		
Brussels sprouts		100	no	40-70		
Sauerkraut, raw						

Vegetables			°C mins.	
Sauerkraut, precooked		100	no	20-30
Scorzonera (black salsify)		100	no	25-35
Celery, chopped		100	no	10-20
Green asparagus		100	no	13-17
White asparagus		100	no	20-25
Celery stalks		100	no	20-25
Sweet potatoes, whole		100	no	30-45
Tomatoes		100	no	8-12
Skinning tomatoes		100	about 5 mins.	3-5
Jerusalem artichoke		100	no	15-35
Zucchetti, chopped		100	no	8-12

Cooked eggs					mins.		
Eggs, soft-cooked		100	no	8–10	2		
Eggs, hard-cooked		100	no	15–20	2		

Accompaniments	Amount of liquid to be added per 100 g								
Potatoes, chopped	–	–		100	no	15–25	2 1	 and 	
Potatoes, whole	–	–		100	no	30–45			
Potato wedges	–	A5	+	230	no	20–30	1		
Country potatoes									
Baked potatoes	–	A5	+	230	no	30–50	1		
Chestnuts (place scored chestnuts on baking paper)	–	–	+	200	no	15–30	1		
Rice + liquid	1.5 dl	–		100	no	20–40	2		
Risotto + liquid	2.5 dl	–		100	no	30–40	2		
Maize semolina (polenta) + liquid	3 dl	–		100	no	30–40	2		
Semolina + liquid	2–3 dl	–		100	no	10–15	2		
Lentils + liquid	2–3 dl	–		100	no	15–60	2		
Ebly wheat + liquid	1–1.5 dl	–		100	no	20–30	2		
Millet + liquid	1.5–2 dl	–		100	no	20–40	2		
Chickpeas, soaked + liquid	0.5–1 dl	–		100	no	20–30	2		

Meat	Ⓐ	☰	⌚	🌡	⌚ mins.	☒	☰
Stewing meat (covered with liquid)	-		100	no	60-90	2	
Ham	-		100	no	60-90	2	
Smoked pork loin	-		100	no	45-60	2	
Saucisson, Geschnetzeltes (chopped meat in a sauce)	-		100	no	30-45	2	
Wienerli (hot dogs)	-		90	no	10-15	2	
Bacon	-		100	no	20-30	2	
Fillet (of beef, veal, pork)	-		100	no	20-30	2	
Sirloin of beef, roast beef	-	+	200-210	yes	40-50	1	
Shoulder of beef	A7	+	190-200	yes	60-75	1	
Shoulder of veal	A7	+	200-210	yes	60-75	1	
Shoulder of pork	A7	+	180-200	yes	60-90	1	
Leg of lamb	A7	+	210-220	yes	60-90	1	
Meat loaf	-	+	190-210	yes	50-70	1	
Fleischkäse (specialty meat loaf)	-		160-170	yes	45-60	1	
Ragout, goulash	A7	+	160-180	yes	45-60	1	
Fillet in puff pastry	-		200-210	no	30-40	1	
	-	+	180-200	yes	25-40	1	

Soft roasting	Recommended value			Setting range		
	Degree of doneness	 °C	 hrs.	 hrs.		
Fillet of veal	rare	58	3½	2½–4½	1	
	medium	62	3½	2½–4½	1	
Topside of veal thick end, loin of veal	–	67	3½	2½–4½	1	
Shoulder of veal	–	72	3½	2½–4½	1	
Veal neck	–	78	3½	2½–4½	1	
Fillet of beef	rare	53	3½	2½–4½	1	
	medium	57	3½	2½–4½	1	
Sirloin of beef, roast beef	rare	52	3½	2½–4½	1	
	medium	55	3½	2½–4½	1	
Topside of beef	–	65	3½	2½–4½	1	
Chuck of beef	–	68	3½	2½–4½	1	
Shoulder of beef	–	72	3½	2½–4½	1	
Middle loin of pork, chump end of loin of pork	–	67	3½	2½–4½	1	
Neck of pork	–	80	3½	2½–4½	1	
Leg of lamb	rare	63	3½	2½–4½	1	
	medium	67	3½	2½–4½	1	

Poultry					mins.		
Chicken breast		100	no	10–20	2 1		and
	+	210–220	yes	8–12	1		
Chicken leg	+	220–230	yes	20–30	1		
Poultry terrine		90	no	15–30	2		

Fish and sea food					mins.		
Fillet of fish		80	no	10–20	2 1		and
		200–210	yes	15–20	1		
Whole fish (trout, gilthead seabream, etc.)		80	no	20–30	2 1		and
		180–210	yes	15–25	1		
Tuna		100	no	10–30			
Mussels		100	no	20–30	2 1		and
Fish terrine		100	no	15–30	2		

Low temperature cooking					°C		hrs.		
Fillet of beef			80-90	no	55-60	2-3	1		
Roast beef			80-90	no	55-60	2½-3½	1		
Middle loin of pork			90-100	no	65-70	3-4	1		

Desserts					mins.			
Crème caramel			90	no	20-40	2		
Creams and custards			90	no	20-60	2		
Compote (apple, plum, etc.)			100	no	10-15	2		

Joghurt					hrs.			
Creamy yoghurt			40	no	5-6	2		
Set yoghurt			40	no	7-8	2		

Extracting juice					mins.		
Fruit (cherries, grapes, etc.)			100	no	30-max. 90	2	
Berries (blackcurrants, blackberries, elderberries, etc.)			100	no	30-max. 90		

Cakes, torte	Ⓐ	Ⓑ	⌚	🌡	⌚ mins.	☰	筢
Ring cake (chocolate, carrot, nut, etc.)	A13	icone 1	150–170	yes	50–70	1	
Torte (chocolate, carrot, nut, etc.)	A14	icone 1	150–170	yes	30–50	1	
Whisked sponge cake	A14	icone 1	160–170	yes	30–40	1	
Roulade/Swiss roll	–	icone 1	170–180	yes	8–12 1 1 + 3		
Linzertorte	A14	icone 1	150–170	yes	40–50	1	
Short crust pastry case, baked blind	–	icone 1	170–180	yes	20–25	1	
Fruit tart with short crust pastry	A10	icone 1	170–180	yes	40–50	1	
Raisin bread, yeast ring, hazelnut plait	A12	icone 2	180–200	no	30–40	1	
Luzerner Lebkuchen (gingerbread)		icone 1	170–190	no	25–35	1	
Tray-baked cake	–	icone 1	170–190	yes	25–35 1 1 + 3		
Apple strudel	–	icone 1	170–190	yes	30–40	1	
Cake topped with meringue	–	icone 1	130–140	yes	25–35	1	
Japonaise base (thin nut meringue base)	–	icone 1	140–160	yes	15–20	1	

Savouries and biscuits	Ä	■	●	°C	mins.		
Aperitif nibbles	A1		200-220	no	15-20	1	
			180-190	no	10-15		
Puff pastries with a filling (ham or nut croissants, etc.)	A1		190-200	no	20-30	1 + 3	
			180-190	no	25-30		
Small yeast pastries	A12		190-200	no	15-25		
Eclairs, profiteroles	-		160-170	yes	20-30		
Macaroons	-		170-180	yes	12-17		
Brunсли (chocolate almond spice cookies), Zimtsterne (cinnamon star cookies)	-		150-160	yes	7-12		
Mailänderli (butter biscuits), Spitzbuben (jam biscuits)	-		150-160	yes	12-17		
Basler Leckerli (honey almond spice cookies)	-		170-180	yes	12-17		
Chräbeli (aniseed biscuits)	-		130-140	yes	20-30		
Meringues (allow to dry overnight after baking)	-		80-90	no	80-100		
Bruschetta, garlic bread	-		180-190	yes	5-10		
Ham and pineapple toastie	-		190-200	yes	15-20	1	

Flans and pizza	A			°C	mins.		
Fruit flan	A10		180–190	yes	40–50	1 1 + 3	
Savoury fan (cheese, vegetable, onion)	A10		170–180	yes	40–50	1	
Fresh pizza (for frozen pizza, follow the manufacturer's instructions)	A8 (A9)		200–210	yes	20–30	1 1 + 3	

► With frozen or fresh fruit that is very juicy add the glaze after the first 15–20 minutes.

Bread and plaited bread	A			°C	mins.		
Bread	A11		200–210	no	40–50	1	
			200–210	no	35–50	1	
Bread rolls	A11		210–220	no	25–30	1 1 + 3	
			210–220	no	20–30		
Plaited bread	A11		190–200	no	30–40		
			180–190	no	25–35		
			190–200	yes	25–35		
Yeast ring cake	A12		190–200	no	35–45	1	
			180–190	no	30–40	1	
			180–190	yes	30–40	1	

Baked dishes and gratins	A	■	■	°C	mins.	■	■
Sweet baked dish	A4			180–200	no	20–30	1
Gratin (vegetable, fish, potato)	A3			180–190	no	30–40	1
Lasagne, moussaka	A3			170–180	no	30–40	1
Gratinated vegetables	–			200–220	yes	10–15	1

Blanching	■	■	■	mins.	■	■
Vegetables (green beans, peas, etc.)			100	no	about 5	2 1

Reheating	■	■	■	mins.	■	■
Reheating meals (1–3 plates)		120	no	6–10	1 + 2 + 4	
Refreshing bread		140–150	no	8–15	2	
Preparing ready meals (follow the manufacturer's instructions)	–	–	–	–	–	

► Place the food in the cold cooking space.

Defrosting					mins.		
Bread					about 20	1	
Spätzli (egg noodles), pasta, rice					about 20	2	
Meat, poultry, fish					depending on quantity	1	

- Place the food in the cold cooking space.

Baby food					mins.		
Milk in glass feeding bottles					4–5	1	
Milk in plastic feeding bottles					5–6	1	
Warming baby food					4–10	1	

Sterilizing feeding bottles					mins.		
Sterilizing feeding bottles				100	no	8	1
					no	2	1

- After sterilizing, take the baby bottles out of the cooking space, stand them upside down and allow to dry thoroughly.

Desiccating and drying					hrs.		
Apple slices or rings			70	no	7–8	1 1 + 3 1 + 2 + 3	
Sliced mushrooms			50–60	no	5–8		
Herbs			40–50	no	3–5		
Apricots			60–70	no	14–16		



Overdrying poses a fire hazard!

Monitor the desiccating and drying process.

- Only use undamaged, ripe fruit, fresh mushrooms and herbs.
- Clean and chop the fruit, mushrooms or herbs into small pieces.
- Line the accessories with baking paper, spread the food on them and put in the cooking space at the appropriate level.
- Wedge a wooden spoon between the operating panel and the appliance door, leaving an approximately 2 cm gap open.
- Turn the food at regular intervals to ensure even drying.



A maximum of 3 levels can be used in the cooking space at the same time.

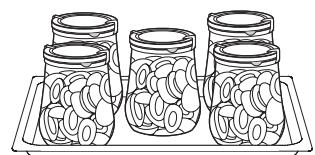
Preserving and bottling

Bottling involves preserving food in jars.



Place a maximum of 5 jars on the stainless steel tray.

- ▶ Only use undamaged jars that hold no more than 1 litre each.
- ▶ Put the stainless steel tray at level 1.
- ▶ Fill the jars evenly with the food to be preserved. Close the jars according to the manufacturer's instructions.
- ▶ Place the jars on the stainless steel shelf as shown in the illustration. The jars should not touch one another.
- ▶ Select the  operating mode, cooking space temperature and duration based on the table below.
- ▶ Press the  adjusting knob to confirm.
- ▶ When the duration set is up, press the  button to switch off the appliance.
- ▶ Leave the appliance door open in the at-rest position.
- ▶ Leave the jars in the cooking space to cool down completely.
- ▶ Remove the jars. Check that the jars are sealed tight.



Preserving and bottling				 mins.		
Carrots		100	no	90	1	
Cauliflower, broccoli		100	no	90	1	
Beans *		100	no	60	1	
Mushrooms, precooked		100	no	75–90	1	
Gherkins		90	no	20–30	1	
Apples, pears		90	no	30	1	
Apricots		90	no	30	1	
Peaches		90	no	30	1	
Quinces		90	no	30	1	
Plums		90	no	30	1	
Cherries		80	no	30	1	

* Repeat the preserving step 2x, allowing the jars to cool down completely in between time.

Well-being				mins.		
Warm, moist cloths		80	no	5–10	2	
Hot wraps		80–100	no	5–15	2	
Hot massage stones		70–90	no	15–20		
Cherry stone or grape seed cushions	+	130–150	no	10–20	cooking space floor	–

Warm, moist cloths

- Spread moist towelling cloths out across the wire shelf.

Hot wraps

- Spread prepared cloths out across the wire shelf.

Hot massage stones

- Put clean, smooth stones on a suitable tray or tin and place directly on the floor of the cooking space.
- Rub the hot stones with perfumed oil and place on a towel on the body.

RegenerateOmatic

Regenerating humid	Use	Note
8–12 mins. * Level 1 or 1 + 3	Precooked food and ready meals, e.g. <ul style="list-style-type: none">• Vegetables• Pasta• Meals with rice• Meat• Gratin• Omelettes	
Regenerating crispy	Use	Note
10–14 mins. * Level 1 or 1 + 3	Precooked food with pastry, e.g. <ul style="list-style-type: none">• Pizza• Aperitif nibbles made of puff pastry• Mini cheese flans• Flans• Toast• Spring rolls	► For a crispy base, bake in the perforated cooking tray or on the wire shelf.

* Approximate duration of RegenerateOmatic

BakeOmatic

A1 Fresh aperitif nibbles	Use	Note
15–30 mins. * Level 1 or 1 + 3	<p>Savouries made from puff pastry or other type of pastry, filled or open, e.g.</p> <ul style="list-style-type: none">• Puff pastries – filled• Mini pizza swirls• Savoury straws – unfilled• Ham croissants	<p>Savoury straws – unfilled:</p> <ul style="list-style-type: none">➤ Select the «Lightly browned» setting.➤ Must not be brushed with egg yolk.
A2 Frozen aperitif nibbles	Use	Note
10–35 mins. * Level 1 or 1 + 3	<p>Frozen ready-made aperitif products, e.g.</p> <ul style="list-style-type: none">• Ham croissants• Mini cheese flans• Tarte flambée (flammkuchen)• Puff pastries• Spring rolls	<p>Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging:</p> <ul style="list-style-type: none">• 8–12 mins.• 13–20 mins.• 21–35 mins. <p>➤ Must not be brushed with egg yolk.</p>

* Possible duration of BakeOmatic

A3 Baked dish	Use	Note
30–45 mins. * Level 1	Baked dishes and gratins, e.g. <ul style="list-style-type: none"> • Potato gratin • Pasta gratin • Baked rice pudding • Lasagne • Moussaka 	Gratin with beaten egg whites: ➤ Select A4 Soufflé
A4 Soufflé	Use	Note
25–50 mins. * Level 1	Sweet and savoury soufflés in small or large dishes, e.g. <ul style="list-style-type: none"> • Cheese soufflé • Asparagus soufflé • Chocolate soufflé • Gratin made with a generous amount of egg white (berry gratin) 	Also suitable for sweet gratins with beaten egg whites incorporated into the mixture.

* Possible duration of BakeOmatic

A5 Baked potatoes	Use	Note
20–50 mins. * Level 1 or 1 + 3	Baked potato accompaniments, e.g. <ul style="list-style-type: none"> • Potato wedges • Sliced potatoes • Diced potatoes • Baked potatoes • Marinated vegetables (coarsely chopped) 	<ul style="list-style-type: none"> ➤ Leave enough space between the pieces of potato. Preferably spread on two baking sheets.
A6 Frozen potato products	Use	Note
10–35 mins. * Level 1 or 1 + 3	Frozen ready-made potato products, e.g. <ul style="list-style-type: none"> • Chips • Croquettes • Potato burgers • Duchess potatoes 	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none"> • 8–12 mins. • 13–20 mins. • 21–35 mins.

* Possible duration of BakeOmatic

A7 Braising meat	Use	Note
40–90 mins. * Level 1	Roast, stew, meat in a sauce, e.g. <ul style="list-style-type: none"> • Italian braised meat dish • Stew • Irish stew • Curry 	Meat in a sauce: <ul style="list-style-type: none"> ► Marinate the raw meat, put it in the cooking tray and add any vegetables and onions. Add a little liquid. When finished, thicken sauce.
A8 Fresh pizza	Use	Note
25–40 mins. * Level 1 or 1 + 3	Home-made pizza, e.g. <ul style="list-style-type: none"> • Ham and pineapple pizza • Calzone (folded pizza) • Mini pizzas • Mini pizza swirls • Tarte flambée (flammkuchen) 	<ul style="list-style-type: none"> ► For a crispier base, bake in greased perforated cooking tray.

* Possible duration of BakeOmatic

A9 Frozen pizza	Use	Note
10–35 mins. * Level 1 or 1 + 3	Frozen ready-made pizza, e.g. <ul style="list-style-type: none"> • Round pizza • Mini pizzas • Family pizza 	Frozen products are prebaked to various degrees. Select duration according to the instructions on the packaging: <ul style="list-style-type: none"> • 8–12 mins. • 13–20 mins. • 21–35 mins.
A10 Flan	Use	Note
With preheating 25–50 mins. * Level 1 or 1 + 3	Flans and quiches, e.g. <ul style="list-style-type: none"> • Flan made with fresh fruit • Flan made with frozen fruit • Cheese flan • Bacon and onion flan • Quiche lorraine 	Cheese flan: ➤ Select the «Lightly browned» or «Medium browned» setting.

* Possible duration of BakeOmatic

A11 Bread	Use	Note
30–45 mins. * Level 1 or 1 + 3	Bread in all shapes and sizes, e.g. <ul style="list-style-type: none"> • Farmhouse bread • Plaited bread • Party bread • Focaccia (Italian flat bread) 	Plaited bread: <ul style="list-style-type: none"> ► Must not be brushed with egg yolk. ► Select the «Lightly browned» setting.
A12 Yeast pastry with filling	Use	Note
25–45 mins. * Level 1 or 1 + 3	Sweet and savoury yeast pastries, e.g. <ul style="list-style-type: none"> • Hazelnut croissant • Russian plait • Yeast ring cake • Yeast swirls • Mini pizza swirls 	Hazelnut croissant: <ul style="list-style-type: none"> ► Select the «Lightly browned» or «Medium browned» setting.

* Possible duration of BakeOmatic

A13 Cake	Use	Note
With preheating 35–65 mins. * Level 1	All types of cakes, e.g. <ul style="list-style-type: none"> • Chocolate cake • Lemon cake 	
A14 Torte	Use	Note
With preheating 30–45 mins. * Level 1	All types of torte, e.g. <ul style="list-style-type: none"> • Chocolate torte • Carrot torte • Linzertorte 	Cakes topped with meringue, Swiss rolls: ➤ Bake in the usual way.

* Possible duration of BakeOmatic

Validity

The model number corresponds to the first 3 digits on the identification plate.
These operating instructions apply to the models:

Model no.	Size system
58A	60-450



J57A.039-1